

Trecento Restaurant

# Large Group Menu Options



# Argento

@ \$50 pp

# Oro

@ \$75 pp

Served in a banquet style to share.

On arrival : Trecento Antipasto platters - cured meats , cheese , pickled vegetables with a rocket salad & olives + House made woodfired focaccia

## Mains

### Choose two pastas:

Lamb ragu - 8 hr slow braised lamb shoulder with pasta

Spaghetti Carbonara - egg, parmesan + speck

Risotto ai Funghi - mixed mushroom risotto, pickled mushrooms

Gnocchi Napoletana - house made gnocchi in a Napoletana sauce

## Pizza

Chefs selection of best-selling woodfired pizzas – you can request favourites when confirming menu

## Dessert

Dolcezza (Nutella) pizzas with crushed pistachio

Served in a banquet style to share.

On arrival : Trecento Antipasto platters - cured meats , cheese , pickled vegetables with a rocket salad & olives + House made woodfired focaccia

## Entrees

### Choose two entrees:

Calamari fritti - Salt and pepper calamari + salad.

Garlic prawns - Woodfired Australian king prawns.

Caprese salad - buffalo mozzarella , tomato & basil.

## Mains

### Choose two pastas:

Lamb ragu - 8 hr slow braised lamb shoulder with pasta

Spaghetti Carbonara - egg, parmesan + speck

Risotto ai Funghi - mixed mushroom risotto, pickled mushrooms.

Gnocchi Napoletana - house made gnocchi in a Napoletana sauce

Linguine frutti di mare - mix of seafood, cherry tomatoes, white wine + garlic, chilli

## Pizza

Chefs selection of best-selling woodfired pizzas – you can request favourites when confirming menu

## Dessert

Dolcezza (Nutella) pizzas with crushed pistachio

Most dietary requirements can be catered to,  
contact us for more information.

# Platino

@ \$100 pp

Served in a banquet style to share.

On arrival : Trecento Antipasto platters - cured meats , cheese , pickled vegetables with a rocket salad & olives + House made woodfired focaccia

## Entrees

### Choose three entrees:

Calamari fritti - Salt and pepper calamari + salad

Garlic prawns - Woodfired Australian king prawns

Caprese salad - buffalo mozzarella , tomato & basil

Bruschetta - bruschetta on Trecento focaccia with fior di latte & balsamic glaze

## Mains

### Choose two pastas:

Lamb Ragu - 8 hr slow braised lamb shoulder with pasta

Spaghetti Carbonara - egg, parmesan + speck

Risotto ai Funghi - mixed mushroom risotto, pickled mushrooms.

Gnocchi Napoletana - house made gnocchi in a Napoletana sauce

Linguine Frutti di mare - mix of seafood, cherry tomatoes, White wine + garlic, chilli

Gnocchi della Terra - house made gnocchi, mushrooms, pinenuts + rocket in a burnt butter sauce

From the forno - Woodfired rib eye steaks served with green beans, tuscan potatoes + salsa verde.

## Pizza

Chefs selection of best-selling woodfired pizzas – you can request favourites when confirming menu

## Dessert

Desser platters containing Tiramisu, House made cannoli + Dolcezza pizzas.

# Feed me

@ \$65pp

Tell us your dietaries and let the chefs decide for you!

Chef's choice of our favourites/weekly specials in the following format:

Entree - a selection of a our most popular entrees

Main - a selection of our most popular pizzas and pastas

Dessert - a selection of our most popular desserts

Most dietary requirements can be catered to, contact us for more information.